

# Eliezer Thompson

eliezer\_thompson@hotmail.com | 1-468-291-5221 | Konopelskiburgh, Monaco | [https://linkedin.com/in/Eliezer\\_Thompson](https://linkedin.com/in/Eliezer_Thompson)

## PROFESSIONAL SUMMARY

---

Experienced Chef with 3+ years focusing on Catering. Known for delivery.

## WORK EXPERIENCE

---

### Executive Chef — Torphy, Kutch and Balistreri (2021 - 2025)

- Designed seasonal menu increasing revenue by 11% through optimized dish pricing.
- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.

### Sous Chef — Legros, Marvin and Kertzmann (2018 - Present)

- Catered private events for up to 77 guests with 95%+ client satisfaction.
- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 26% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 38% through optimized dish pricing.

### Pastry Chef — Kuhn - Stanton (2019 - 2020)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 28% through optimized dish pricing.
- Catered private events for up to 290 guests with 95%+ client satisfaction.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.

## TECHNICAL SKILLS

---

### Cuisine Styles

Plant-based • French

### Kitchen Skills

Plating

### Operations

Event Planning • Supplier Negotiation • HACCP

### Soft Skills

Time Management

## EDUCATION

---

B.A. Hospitality Management, Hagenes LLC College (2017)

## PROJECTS

---

**tergeo astrum** - Extended zero tolerance parallelism

**condico bos** - Quality-focused global neural-net

## CERTIFICATIONS

---

- Certified Sommelier (optional)